

Guillaume Vrignaud

Petit Chablis

2017



TASTING

Tasting temperature: 10°C
Food suggestion: This wine is completed for the aperitif but also for all your summer meals.

Characteristics: At the same time fresh and fruity, it is characterized by notes of citrus fruits in the nose and mouth full of roundness.

Potential Aging: 3 years
Maturity: 1 years
Winemaker's mark: 95

VINEYARD

Spot's name: Chemin des Chaumes
Surface: 2.03 Ha
Plantation: 5,600 pieds/Ha
Yield: 35 Hl/Ha
Average age of the vines: 10 Years old
Soil: Chalky clayey soil
Climate: Winter was characterized by cold, dry and sunny weather allowed the vine to rebuild its reserves.

However, at the end of April, a cold episode of several days brought morning frosts, especially in the valleys, which impacts a large part of our production.

Flowering began in the last days of May and unfolded quickly and the maturation, already well launched, ended quietly until optimal maturity.

Harvest Date: 05/09/2017
Quality of the Vintage: *****

ALCOHOLIC FERMENTATION

Temperature control: thermoregulation
Fermentation period: 5 months
Yeast: Natural

MALOLACTIC FERMENTATION

Malolactic fermentation: 100%
Bacteria: Natural

MATURING

Volume: Stainless steel vat
Maturing on the lees: Yes

BOTTLED

Bottled date: 11/04/2018
Process period: 6 Months

TECHNICAL DATA

Alcohol level: 12,47 %
Acid level: 4.43
Total Production : 7000 liters

WINE IDENTIFICATION

Wine name: Petit Chablis
Range: Tradition
Vintage: 2017
Wine Appellation: Petit Chablis
Production Area: Burgundy, France
Wine Colour: White
Type of grapes: 100% Chardonnay
Winemaker's name: Guillaume Vrignaud